

Chaya Rolfson

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PROFILE

Chef with a track record building high-impact solutions and improving KPIs.

TECHNICAL SKILLS

Cuisine Styles

Mediterranean • Asian Fusion • Plant-based • French

Kitchen Skills

Menu Design • Plating • Cost Control • Sauce-making

Operations

Inventory Management • Supplier Negotiation • Catering • HACCP

Soft Skills

Team Leadership • Time Management • Quality Control • Training

WORK EXPERIENCE

Line Cook — Schamberger and Sons (2025-04-04 - 2025-08-27)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Catered private events for up to 135 guests with 95%+ client satisfaction.

Line Cook — Schinner - Beahan (2022-04-08 - 2023-05-08)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Managed kitchen of 10 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.

Pastry Chef — Terry, Abbott and Pfeffer (2016-12-07 - Present)

- Maintained food cost under 32% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 25% through optimized dish pricing.
- Catered private events for up to 192 guests with 95%+ client satisfaction.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Tromp Inc College (2019)